



Black Truffle
HARVEST



Premium Fresh Black Truffle grown naturally in Australia

Mascarpone and Black Truffle Ice Cream

www.truffleharvest.com.au

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Serves 4

Ingredients

20g black truffle
500ml full-cream milk
200g mascarpone cheese
6 egg yolks
210g sugar

Preparation method

In a saucepan add the milk and about half the sugar and bring to the boil, then simmer. Beat the egg yolks and the remaining sugar until frothy and add to the simmering milk. Add the mixture to a bowl and place in a saucepan of water over a gentle heat and stir until it thickens to the consistency of custard. Stir the finely chopped black truffle and mascarpone cheese into the hot mixture and then remove from the heat and allow to cool. Churn the mixture in an ice cream machine and then freeze until served.